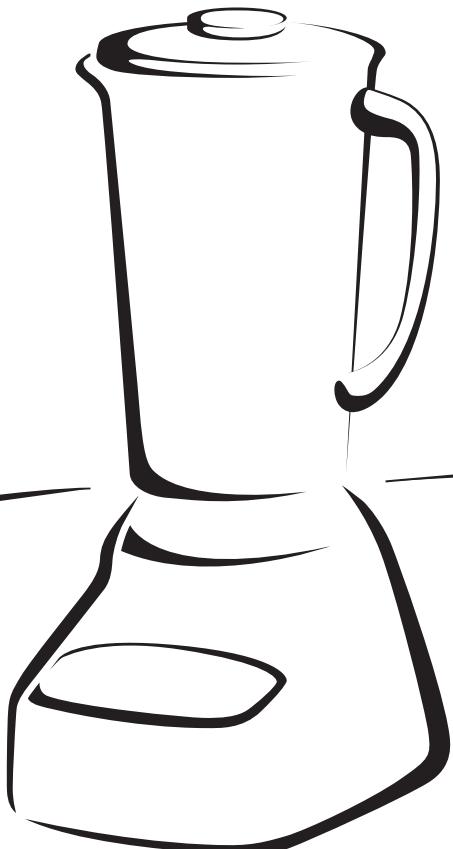


*Use &  
Care  
GUIDE*

**Hamilton  
Beach®**

**#1  
Brand  
In Blenders**



Thank you for buying a Hamilton Beach blender. You have made an excellent choice! All of our blenders are manufactured to the highest levels of quality and performance specifications. Enjoy blending with your Hamilton Beach blender.

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How to Clean .....	7	In Canada: 1-800-267-2826	

## IMPORTANT SAFEGUARDS

When using electric appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. To protect against risk of electrical shock, do not put cord, plug, base, or motor in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug cord from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contact with moving parts.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or is dropped or damaged in any manner. Call our toll-free customer service number for information on examination, repair or electrical or mechanical adjustment.
7. The use of attachments, including canning jars, not recommended or sold by Hamilton Beach/Proctor-Silex, Inc. may cause a risk of injury to persons.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces, including the stove.
10. Keep hands and utensils out of jar while blending to reduce the risk of severe personal injury and/or damage to blender. A rubber spatula may be used but must be used only when blender is not running.
11. Blades are sharp; handle carefully.
12. Do not use a broken, chipped, or cracked blender jar.
13. Do not use broken, cracked, or loose cutting blades.
14. To reduce the risk of injury, never place cutting unit blades on base without jar properly attached.
15. Always operate blender with lid in place.
16. When blending hot liquids, remove center piece of two-piece lid. Do not fill blender jar beyond the 3-cup level. Always begin processing at the lowest speed setting. Keep hands and other exposed skin away from the cover opening to reduce the risk of possible burns.
17. Screw on jar retaining ring firmly. Injury can result if moving blades accidentally become exposed.
18. If the jar should turn when the motor is switched ON, switch OFF immediately and tighten jar in threaded retaining ring.
19. Do not leave blender unattended while it is operating.
20. To disconnect cord, turn the control to OFF. Then remove plug from wall outlet.
21. Do not use appliance for other than intended purpose.

## SAVE THESE INSTRUCTIONS!

### Consumer Safety Information

**This appliance is intended for household use only.**

This appliance is equipped with a polarized plug. This type of plug has one blade wider than the other. The plug will fit into an electrical outlet only one way. This is a safety feature intended to help reduce the risk of electrical shock. If you are unable to insert the plug into the outlet, try reversing the plug. If the plug should still fail to fit, contact a qualified electrician to replace the obsolete outlet. Do not attempt to defeat the safety purpose of the polarized plug by modifying the plug in any way.

The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in, or tripping over, a longer cord. If a longer cord is necessary, an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the blender. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

The Hamilton Beach/Proctor-Silex, Inc. Type FP04 food processor attachment is intended for use with models without a locking base. The Type FP04 food processor attachment may draw less power than the marked rating.

The wattage rating of the blender is based on available cutting blades and jar combinations that may not be provided with your unit, but are available as replacement parts. The blender as provided may draw significantly less power.

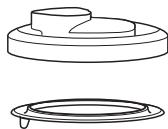
If the cutting blades lock and do not move, it will damage the motor. Do not use. Call the toll-free customer service number for information.

Do not place blender jar in the freezer filled with food or liquid. This will freeze and damage the cutting blades.

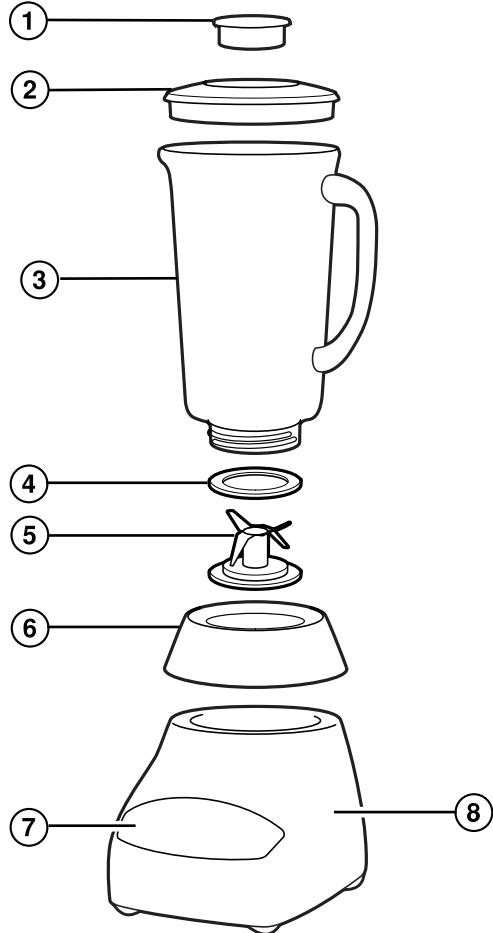
## Parts and Features

1. Filler Cap
2. Lid\*
3. Jar
4. Gasket
5. Cutting Blades
6. Safety Base
7. Control Panel
8. Base

\*Some blender lids come with a lid and lid seal.



**Before First Use:** After unpacking the blender, wash everything except the blender base in hot, soapy water. Dry thoroughly. Wipe the blender base with a damp cloth or sponge. **DO NOT IMMERSE THE BASE IN WATER.** Care should be taken when handling the cutting blades as they are very sharp.



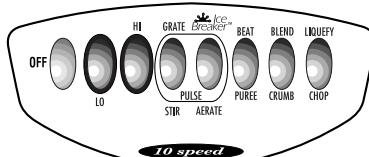
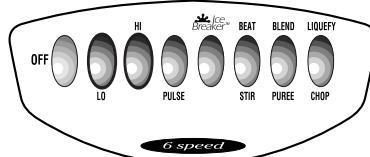
# How to Assemble and Use

**IMPORTANT:** Your Hamilton Beach blender jar and cutting blades are subject to wear during normal use. Always inspect jar for nicks, chips, or cracks. Always inspect cutting blades for broken, cracked, or loose blades. If jar or cutting blades are damaged, do not use. Call our toll-free customer service number to obtain replacement parts.

1. Make sure blender is unplugged. Place blender base on clean, dry surface to keep foreign particles from being pulled up into motor during operation.
2. Place blades in safety base. Fit gasket over blades. The gasket must lie flat. Set jar on top of gasket and screw on safety base.
3. Make sure the safety base is firmly screwed onto the jar. If not, it may loosen later when motor is turned on.

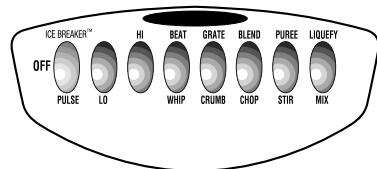
4. Set jar into place on blender base, making sure it is securely seated. (For some models, turn to LOCK as indicated.) If not, gently rock the jar until seated.
5. Plug cord into outlet.
6. Put ingredients in jar; place lid on jar. Place hand on lid when blending thin liquids.
7. Process food or beverages. See the "Blending Techniques" section for speeds and processing tips.
8. ALWAYS turn blender off and wait until blades have stopped rotating before removing jar.
9. To remove jar after blending is complete, lift the jar straight up. (For some models, turn to UNLOCK as indicated.) If it is not easily removed, rock gently and lift. Do not twist.
10. NEVER replace jar onto unit while motor is running.

## 6- and 10-Speed Control Panels



First select and push a LO or HI power button. Then push the desired speed button. When using the PULSE or Ice Breaker™ buttons the blender will operate only as long as the button is pushed. The remaining speed buttons will run the blender until OFF is pushed.

## 12-Speed Control Panel

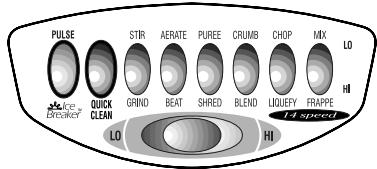


First select and push a LO or HI power button. Then push the desired speed button. The blender will run until you push the OFF button. The OFF button is also the Ice Breaker™/Pulse button. The blender runs only as long as the button is pushed. On LO power the blender pulses

and on HI the pulsing action is powerful enough for crushing ice. See "Crushing Ice."

## 14-Speed Control Panel

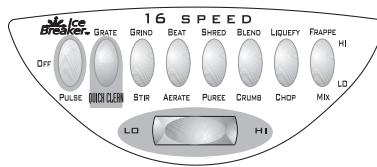
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First select LO or HI power using the slide switch. Next select a speed button. The blender will run until the OFF button is pushed. Ice Breaker™ is a pulse operation. This allows instant control of blending action. The blender runs only as long as you hold the switch.

## 16-Speed Control Panel

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This blender offers a LO and HI power range and 16 speeds. First select the power range by sliding the power switch to LO or HI. Next push a speed button. The blender will operate until the OFF button is pressed. The OFF button also serves as the IceBreaker™/Pulse option. This allows instant control of blending action.

To use this option, select the LO or HI power range. Then press IceBreaker™/ Pulse button and release. This provides the pulsing action. The blender stops when the button is released.

## Quick Clean

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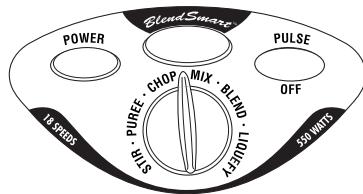
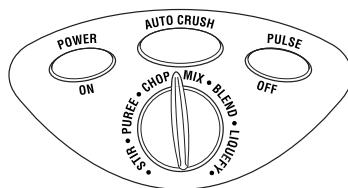
The Quick Clean function should only be used to rinse the blender between batches of processing the same food. When the processing of a single type of food is finished, the blender should be disassembled and thoroughly cleaned as instructed in "How to Clean."

To Quick Clean, pour 2 cups warm water in jar and add 1 drop liquid dishwashing detergent. Run the blender on QUICK CLEAN for 10 seconds. Discard soapy water. Rinse with clean water.

This function is not a substitute for regular cleaning as instructed in "How to Clean." This function should never be used when blending any mixture containing eggs, milk, or any other dairy products, meats, or seafood.

## Rotary Speed Dial

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Some blenders offer a 6 function/18 speed range controlled by the rotary knob. Each blending function, such as STIR or PURÉE, offers 3 different speed settings within that function. First select the desired speed. Next, press the ON button. The blender will operate until the OFF button is pressed. Some blenders also offer an automatic pulse feature. Simply press the AUTO CRUSH button. The blender will operate on pulse until the OFF button is pressed. The OFF button also serves as the manual Pulse option and allows instant control of blending. Press and release; the blender stops when the button is released. This provides the pulsing action.

The BlendSmart™ button will provide a professional programmed blending cycle. It will begin pulsing, then start slowly and increase speed to blend, before it shuts off automatically.

## Crushing Ice

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Fill blender jar half-full with cold water. Add about 2 cups of ice cubes. Place lid on blender jar then press and release the Ice Breaker™ button. Continue until ice is crushed to desired consistency. Pour contents into colander or sieve to drain off water.

DO NOT CRUSH ICE WITHOUT LIQUID. Failure to follow these directions can result in damage to the blades, jar, blender, and possibly result in personal injury.

## Hints for Best Use

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- Processing hot foods or liquids in the blender may cause hot liquid to spurt out when the cover is removed. Always remove the filler cap of the cover before blending hot foods or liquids.
- To add foods when blender is operating, remove filler cap from container cover and add ingredients through the opening.
- If blending action stops during blending or ingredients stick to sides of the jar, turn blender OFF. Remove cover and use a rubber spatula to push mixture toward blades.
- Do not try to mash potatoes, mix stiff dough, whip egg whites, grind raw meat, or extract juices from fruits and vegetables. The blender is not made to perform these tasks.
- Do not store food or liquids in the blender jar.

## Blending Techniques

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### **Baby Foods**

Follow feeding guidelines appropriate for age. Place 1 cup cooked fruits or vegetables in blender jar. Add liquid, such as water, milk, or juice, if needed. PUREE for 10 seconds or until smooth.

### **Bread Crumbs**

Tear bread into pieces and put in blender jar. PULSE about 10 times.

### **Cookie or Cracker Crumbs**

Break cookies or crackers into pieces and put in blender jar. Process 1 cup at a time. PULSE about 10 times. For a finer consistency, process on CRUMB a few seconds after Pulsing.

### **Chopped Nuts**

Place 1 cup nuts in blender jar. PULSE a few times. Remove jar from base and shake to redistribute pieces. Place jar on base and PULSE a few more times.

### **Chopping Vegetables**

Cabbage, carrots, onion, green pepper, potatoes. Place 2 cups of chunks in blender jar. Cover with water. PULSE until desired chopped consistency is reached. Pour into colander to drain off water.

### **Coffee Beans**

Place ½ cup beans in blender jar. Process on LIQUEFY for 30 seconds or until desired grind consistency is reached.

### **Frozen Juice Concentrate**

Place 6 ounces frozen juice in blender jar with recommended amount of water.

BLEND 20 seconds. Or place 12 ounces frozen juice in blender jar with 1 can of water. BLEND 30 seconds. Pour into pitcher and stir in remaining 2 cans water.

### **Grated Baking Chocolate**

On a cutting board, cut 2 to 3 ounces baking chocolate into chunks. Place in blender jar. PULSE for 10 seconds.

### **Smooth Gravy**

If your gravy has lumps, place in blender jar. Remove filler cap from cover to allow steam to escape. PUREE 5 seconds or until smooth.

### **Pancakes or Waffles**

Place liquid ingredients into blender jar; then dry ingredients. STIR for 10 seconds or until blended.

### **Parmesan Cheese**

Cut cheese into half-inch chunks and place in blender jar. Process on GRATE for 30 seconds or until desired consistency.

### **Superfine Sugar**

Place 1 cup regular granulated sugar in blender jar. GRATE 30 seconds to make superfine sugar which dissolves instantly in iced tea.

### **“Thickened” Whipping Cream**

The blender will not whip cream but produces a spoonable topping. Pour 1 cup heavy or whipping cream in blender jar. Process on BLEND for 20 seconds or until thickened.

## ***How to Clean***

1. Unplug blender from electrical outlet.
2. Wipe blender base, control panel, and cord with a damp cloth or sponge. To remove stubborn spots, use a mild, non-abrasive cleanser.
3. To clean jar, unscrew safety base and remove cutting unit assembly from jar.
4. Carefully remove blades and gasket from bottom of safety base.
5. Carefully wash blades, safety base, gasket, jar (if plastic), and cover in hot, soapy water. Rinse and dry thoroughly. Do not soak. Glass jars may be washed in an automatic dishwasher. Do not wash blades, safety base, gasket, plastic jar, or lid in a dishwasher.
6. Reassemble cutting unit assembly onto jar, and replace jar onto blender base.
7. Store blender with lid ajar to prevent container odor.

# *Recipes*

For more blender recipes, call our toll-free number or check our Web site at [www.hamiltonbeach.com](http://www.hamiltonbeach.com).

## **Triple Chocolate Milkshake**

---

1½ cups milk	½ cup chocolate syrup
8 chocolate sandwich cookies	6 scoops chocolate ice cream

Place all ingredients in blender. BLEND about 15 seconds or until cookies are coarsely chopped and shake is smooth. **Makes 32 ounces.**

## **Frothy Pineapple-Banana Smoothie**

---

11.5-ounce can pineapple-orange juice concentrate (found in juice aisle)	½ cup pineapple chunks
1½ cups ice cubes	1 ripe banana, broken into pieces

Place all ingredients in blender jar; cover. PULSE on Ice Breaker 45 seconds or until desired consistency. **Makes 40 ounces.**

## **Orange Pineapple Smoothie**

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15-ounce can crushed pineapple	1 cup ice cubes
1 cup orange juice	8 ounces pineapple yogurt

Place all ingredients in blender jar; cover. PULSE on Ice Breaker 45 seconds or until desired consistency. **Makes 36 ounces.**

## **Banana Berry Smoothie**

---

1½ cups milk	2 ripe bananas, broken into pieces
2 cups frozen strawberries	2 8-ounce containers vanilla or strawberry yogurt

Place all ingredients in blender jar; cover. PULSE on Ice Breaker 45 seconds or until desired consistency. **Makes 48 ounces.**

## **Orange-Sicle Smoothie**

---

2½ cups orange juice
6 scoops vanilla frozen yogurt

Place all ingredients in blender jar; cover. BLEND 45 seconds or until desired consistency. **Makes 36 ounces.**

## **Mocha-Cocoa Shake**

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1½ cups milk
2 tsp. instant coffee powder
6 scoops chocolate ice cream

Place all ingredients in blender. BLEND about 15 seconds or until shake is smooth. **Makes 24 ounces.**

## Adult Mocha Shake

---

1 cup milk	4 scoops chocolate ice cream, softened
3/4 cup coffee-flavored liqueur like Kahlua	

Place all ingredients in blender jar; cover. BLEND 45 seconds or until desired consistency. **Makes 32 ounces.**

## Strawberry Daiquiri

---

16-ounce package frozen strawberries in syrup, slightly thawed	1 cup rum
	2 cups ice

6-ounce can frozen limeade concentrate

Place all ingredients in blender. Cover and process on Pulse or IceBreaker for 45 seconds or until ice is crushed. **Makes 40 ounces.**

## Margaritas

---

1/2 cup tequila	2 cups ice
1/2 cup Triple Sec	Juice of 16 limes
	1/2 cup sugar

Place all ingredients in blender jar; cover. PULSE on Ice Breaker 45 seconds or until ice is crushed. **Makes 32 ounces.**

## Mexican Jack Omelet

---

3 eggs	1 tablespoon water or milk
2 ounces Monterey Jack or pepper jack cheese	Salt and pepper to taste

Place all ingredients in blender jar. Process on GRATE about 10 seconds. Over medium heat, melt a small pat of margarine or butter in a skillet. Pour omelet into skillet. Cook until just set; then flip over and cook until done. Fold and serve. **Makes 1 omelet.**

## Hummus

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19-ounce can garbanzo beans, undrained	1 1/2 teaspoons minced garlic
3 tablespoons lemon juice	1 teaspoon cumin
2 tablespoons tahini	1/2 teaspoon salt
1 tablespoon olive oil	

Combine the seven ingredients in blender jar. BLEND on high. Turn blender off. Scrape sides of jar with spatula. Turn blender on and process an additional 30 seconds until smooth. Transfer to serving dish. Serve with rye toast or pita wedges. **Yield: about 3 cups.**

## Chocolate Cream Mousse

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1 teaspoon vanilla	3/4 cup milk
2 tablespoons sugar	1 package (3 ounces) cream cheese, cut in cubes
1 cup mini-chocolate chips	

Put vanilla, sugar, and chocolate chips in blender jar. Heat milk to steaming. Pour milk into jar. Process on BLEND for 15 seconds or until smooth. Add cream cheese and BLEND for 10 seconds or until smooth. Pour into individual dessert dishes and refrigerate at least 2 hours or until set. **Makes 4 to 6 servings.**

# ***Customer Service***

If you have a question about your blender, call our toll-free customer service number. Before calling, please note the model, type, and series numbers and fill in that information below. These numbers can be found on the bottom of your blender. This information will help us answer your question much more quickly.

**MODEL:** \_\_\_\_\_ **TYPE:** \_\_\_\_\_ **SERIES:** \_\_\_\_\_

## **LIMITED WARRANTY**

This product is warranted to be free from defects in material and workmanship for a period of two (2) years for Hamilton Beach Portfolio products or one (1) year for Hamilton Beach products from the date of original purchase, except as noted below. During this period, we will repair or replace this product, at our option, at no cost. THE FOREGOING WARRANTY IS IN LIEU OF ANY OTHER WARRANTY, WHETHER EXPRESS OR IMPLIED, WRITTEN OR ORAL INCLUDING ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. ANY LIABILITY IS EXPRESSLY LIMITED TO AN AMOUNT EQUAL TO THE PURCHASE PRICE PAID, AND ALL CLAIMS FOR SPECIAL, INCIDENTAL AND CONSEQUENTIAL DAMAGES ARE HEREBY EXCLUDED. There is no warranty with respect to the following, which may be supplied with this product: glass parts, glass containers, cutter/strainer, blades, and/or agitators. This warranty extends only to the original consumer purchaser and does not cover a defect resulting from abuse, misuse, neglect, use for commercial purposes, or any use not in conformity with the printed directions. This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state, or province to province. Some states or provinces do not allow limitations on implied warranties or special, incidental or consequential damages, so the foregoing limitations may not apply to you.

If you have a claim under this warranty, DO NOT RETURN THE APPLIANCE TO THE STORE! Please call our CUSTOMER SERVICE NUMBER. (For faster service please have model, series, and type numbers ready for operator to assist you.)

## **CUSTOMER SERVICE NUMBERS**

In the U.S. 1-800-851-8900  
In Canada 1-800-267-2826

**Web site address: [www.hamiltonbeach.com](http://www.hamiltonbeach.com)**

**KEEP THESE NUMBERS FOR FUTURE REFERENCE!**

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**HAMILTON BEACH◆PROCTOR-SILEX, INC.**

263 Yadkin Road Southern Pines, North Carolina 28387

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**PROCTOR-SILEX CANADA, INC.**

Picton, Ontario K0K 2T0

Web site address: [www.hamiltonbeach.com](http://www.hamiltonbeach.com)

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12/01